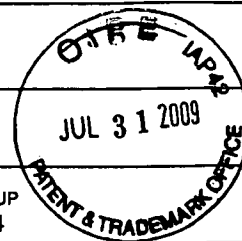


## INFORMATION DISCLOSURE STATEMENT

FORM PTO/SB/08\*A&amp;B (modified)

U.S. DEPARTMENT OF COMMERCE  
PATENT AND TRADEMARK OFFICELIST OF REFERENCES CITED BY APPLICANT(S)  
(Use several sheets if necessary)

Date Submitted to PTO: July 31, 2009

ATTY DOCKET NO.  
2006\_1530ASERIAL NO.  
10/593,867APPLICANT  
Hiroyuki KATO et al.FILING DATE  
September 22, 2006GROUP  
1794

## U.S. PATENT DOCUMENTS

*EXAMINER INITIAL		DOCUMENT NUMBER	DATE	NAME	CLASS	SUBCLASS	FILING DATE IF APPROPRIATE
/HRB/	AA	5,055,310	10/1991	Nonaka et al.			
	AB						
	AC						
	AD						
	AE						
	AF						
	AG						
	AH						

## FOREIGN PATENT DOCUMENTS

		DOCUMENT NUMBER	DATE	COUNTRY	CLASS	SUBCLASS	TRANSLATION YES NO
/HRB/	BA	6-209716	8/1994	Japan			
↓	BB	0 963 704	12/1999	Europe			
	BC	2004-254631	9/2004	Japan			
	BD	1 459 635	9/2004	Europe			
↓	BE						

## OTHER DOCUMENT(S) (Including Author, Title, Date, Pertinent Pages, Etc.)

/HRB/	CA	Supplementary European Search Report dated June 19, 2009 in European Application Number 05 72 7566 corresponding to the present application.
↓	CB	M. Muguruma et al., "Soybean and milk proteins modified by transglutaminase improves chicken sausage texture even at reduced levels of phosphate", Meat Science, vol. 63, pages 191-197, XP002530702, 2003.
↓	CC	Jun Kang et al., "Gelation and Gel Properties of Soybean Glycinin in a Transglutaminase-Catalyzed System", J. Agric. Food Chem., vol. 1, no. 42, pages 159-165, XP001070312, ISSN: 0021-8561, 1994.
↓	CD	Chiya Kuraishi et al., "Transglutaminase: Its Utilization in the Food Industry", Food Reviews International, vol. 17, no. 2, pages 221-246, XP001070304, January 1, 2001.

EXAMINER

/Hamid Badr/

DATE CONSIDERED

11/20/2009